

**2014**  
**APPLICATION TO OPERATE A PERMANENT**  
**WINE OR DISTILLERY TASTING ROOM**  
PERMIT YEAR IS APRIL 1<sup>ST</sup> THROUGH MARCH 31<sup>ST</sup>

TASTING ROOM NAME AND LOCATION

MAILING ADDRESS

BUSINESS NAME: \_\_\_\_\_

NAME: \_\_\_\_\_

OWNER NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

STREET: \_\_\_\_\_

CITY: \_\_\_\_\_, STATE: \_\_\_\_\_, ZIP: \_\_\_\_\_

CITY: \_\_\_\_\_, ZIP: \_\_\_\_\_

BUSINESS PHONE: \_\_\_\_\_

Email: \_\_\_\_\_

DAY TIME PHONE: \_\_\_\_\_

Check all that apply

Permit Renewal      Change of Ownership      Change of mailing address      Classification Change: \_\_\_\_\_  
Change of Business Name      Previous Business Name: \_\_\_\_\_

Are you interested in having an interpreter for on-site visits? If yes, what language? \_\_\_\_\_

A "Chain Food Establishment" is one of at least 15 establishments within the United States doing business under the same name, collectively having at least \$1 million in gross annual sales and offering substantially the same menu items (80% or more) by number, regardless if under the same ownership or type of ownership. Transfat and Menu Labeling information available at: [www.kingcounty.gov/health/healthyeating](http://www.kingcounty.gov/health/healthyeating)

**Does your establishment qualify as a "Chain Food Establishment"?** Yes No

**Notice:** By signing this form, you attest to the accuracy of the information and that you will comply with the food code.

**SIGNATURE:** \_\_\_\_\_ **DATE:** \_\_\_\_\_

Call (206) 296-2966 if you do not receive a renewal application by February 28<sup>th</sup>. Be sure to renew your permit before it expires.

**PAYMENT INFORMATION**

See back of form for fee schedule and where to submit this application.

New! Now you can renew on-line at <http://www.kingcounty.gov/healthservices/health/ehs/portal.aspx>

Check if applicable:

New operation, date opened \_\_\_\_\_

Prorated Permit Fee \$ \_\_\_\_\_

Seasonal operation:

Late Fee \$ \_\_\_\_\_

Date of opening \_\_\_\_\_

Field Plan Review Fee \$ \_\_\_\_\_

Date of closing \_\_\_\_\_

Seating capacity \_\_\_\_\_

**Total Due** \$ \_\_\_\_\_

Check or Money Order, Payable to: **SKCDPH**

VISA      Master Card      Discover      Card Number: \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_

Card Billing Address: \_\_\_\_\_, City: \_\_\_\_\_ ZIP: \_\_\_\_\_

Card Expiration Date: \_\_\_\_\_ 3 Digit Code (on back): \_\_\_\_\_

Required Signature (as on Credit Card): \_\_\_\_\_

**OFFICE USE ONLY**

PR \_\_\_\_\_ FA \_\_\_\_\_ PE \_\_\_\_\_ PLAN REVIEW SR \_\_\_\_\_

VARIANCE SR \_\_\_\_\_ CHECK NUMBER \_\_\_\_\_ DATE FACILITY OPENED \_\_\_\_\_

INSPECTOR NAME (print) \_\_\_\_\_ SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_

Alternate formats available upon request.

**Food Establishment Categories and Permit Fees 2014**  
Effective 1/01/14 - 12/31/14

PERMIT CATEGORY	Classification/Fee Risk 1	Classification/Fee Risk 2	Classification/Fee Risk 3
Tasting Room - 0-12 seats	6701 - \$350	6702 - \$583	6703 - \$808
Tasting Room - 13-50 seats	6711 - \$354	6712 - \$591	6713 - \$852
Tasting Room - 51-150 seats	6721 - \$362	6722 - \$621	6723 - \$911
Tasting Room - 151-250 seats	6731 - \$376	6732 - \$635	6733 - \$965
Tasting Room - over 250 seats	6741 - \$390	6742 - \$639	6743 - \$1,009

**PRORATION SCHEDULE**

Operating 4 or fewer months	25% of annual permit fee
Operating more than 4 and up to 7 months	50% of annual permit fee
Operating more than 7 and up to 10 months	75% of annual permit fee
Operating more than 10 months and up to 12 months	100% of annual permit fee

**Option 1: Exempt from the Food Code and no permit required (*and not needing to complete this application*)**

Tasting rooms that only serve wine or spirits into single-service articles (disposable cups) or provide customers with new, clean glassware to keep or allow customers to bring their own glassware for their own use so long as no glassware is reused anywhere in the establishment do not need to obtain a tasting room permit. Other activities that are exempt from the Food Code include the offering of non-potentially hazardous, ready-to-eat foods produced in a licensed food establishment or food processing plant (such as crackers or pretzels) that are served without direct hand contact, with limited portioning, directly onto or into sanitary single-use or single-service articles from the original package.

**Option 2: No permit required, but must follow the Food Code (*and not needing to complete this application*)**

Tasting rooms that reuse glassware, but otherwise have a very restricted menu (such as popcorn and exempt foods); may request a variance from the Food Code to be exempt from permit. These tasting rooms must have access to approved warewashing facilities, restrooms within 200 feet, and an easily accessible handsink within 25 feet of the service area. If a plumbed handsink is unavailable, a temporary handwash station may be approved.

**Risk Level 1 Tasting Rooms** - This risk level is assigned to tasting rooms that reuse glassware. Tasting rooms under this risk level may also offer commercially packaged portions of cheese. Other activities allowed under the Risk 1 category include preparation of espresso and/or blended drinks and service of hot dogs. Risk Level 1 Tasting Rooms are inspected once a year.

**Risk Level 2 Tasting Rooms** - This risk level is assigned to tasting rooms that receive, store, prepare, cold hold, and serve potentially hazardous foods. It includes limited preparation steps, such as baking bread, assembly of cold sandwiches or toasting/grilling sandwiches for immediate service. Examples include tasting rooms that offer pre-sliced cheese and deli meats, slice cheese and deli meats on-site or prepare sandwiches. Risk Level 2 Tasting Rooms receive one routine inspection and one educational visit each year.

**Risk Level 3 Tasting Rooms** - This risk level is assigned to tasting rooms with complex food preparation steps, including thawing, cutting, cooking, cooling, cold holding, reheating, hot holding, time as a control, Approved HACCP and serving of potentially hazardous foods. It includes all operations that provide cooking or hot holding of foods. Risk Level 3 Tasting Rooms receive two routine inspections and one educational visit each year.

<b>MAKE CHECKS PAYABLE TO:</b>	<b>SKCDPH</b>
<b>MAIL TO:</b>	<b>Public Health – Seattle &amp; King County</b>
	<b>Downtown Environmental Health</b>
	<b>401 - 5<sup>th</sup> Avenue, Suite 1100</b>
	<b>Seattle, WA 98104</b>
<b>PERMITS AND LICENSES PHONE:</b>	<b>206-263-9567 Fax- 206-296-0189</b>
<b>WEBSITE:</b>	<b><a href="http://www.kingcounty.gov/health/foodsafety">http://www.kingcounty.gov/health/foodsafety</a></b>